



## FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

### PROJECT DESIGN DETAILS

MENU NAME	St Valentine Menu
OUTLET NAME	Toro
HOTEL NAME	N/A
CITY / COUNTRY	Malta
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	
ORIENTATION (PORTRAIT OR LANDSCAPE)	
DATE NEEDED	January 17 <sup>th</sup> , 2026

### MENU SUBMITTAL SOP

#### STEP 1: OBTAIN APPROVALS

**FOOD MENUS: REQUIRED APPROVALS** (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

1. **Menu Brief Preparation:**
  - Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
  - The brief should be checked for **grammar, spelling, allergens, and an associated cost** based on a **PMIX analysis and menu engineering**.
  - Pricing should be **informed and included in the initial submission**, rather than added after approval.
  - **Completed menu submission must be received no less than 14 days before the proposed change.**
2. **Initial Review:**
  - The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.
3. **Final Approval Process:**
  - The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.
4. **Menu Design Kickoff & Distribution:**
  - Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
  - **For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
    - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
  - **For other properties:**
    - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

#### STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

#### MENU

Please drop the menu content below on page 2.

**Valentine's Menu**



RICHARD  
SANDOVAL  
HOSPITALITY  
**Sharing Style**

### **Cold Starters**

**Torokase**, Hamachi tiradito, ceviche criollo, acevichado roll, salmon nigiri\* C,F,G,S

**Tuna Tostadas**, chicha morada chicharrón, mango, sriracha aioli, caviar\* F,G,E

### **Hot Starters**

**Chicken yakitori**, togarashi huancaína, chimichurri, yuzu furikake D,G

### **Main Course**

**24-Hour Braised Short Ribs**, slow-cooked, miso chipotle sauce, asian pumpkin purée, endive, pickle, king mushroom D,G,S

**Grilled Whole Sea Bream**, miso-guajillo marinade, tropical fruits, kimchi aioli, avocado yuzu purée D,F,G,S

**Grilled Asparagus**, miso aioli, tahina-avocado foam, sesame seeds S,SE,V

**Mushroom** parmesan foam, grilled mushroom, truffle, ají panca emulsion D,G

### **Desserts**

**Fresas Con Crema**, white chocolate crumble, yuzu meringue, strawberry sorbet D,E,~~G,TN~~

C CRUSTACEANS | CE CELERY | D DAIRY | E EGG | F FISH | G GLUTEN | L LUPIN | MO MOLLUSCS | MU MUSTARD |  
N NUTS | SE SESAME | S SOYA | SU SULPHITES | V VEGETARIAN | VG VEGAN

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS